



FETTUCCINE SALSICCIA

Recipe by our very own winemaker Scott Zrna

SERVES 6

"I love pasta and pork and for this recipe, I "borrowed" elements from a dish at one of my favourite Italian restaurants and modified it to suit my tastes. It is a simple but flavoursome recipe that goes great with the rich juicy fruit flavours of our family range Shiraz (or the rest of the bottle of Verdelho you opened for the sauce). A side dish of green salad or steamed broccoli and snow peas really sets it off." - Scott Zrna



INGREDIENTS

- 300g coarse ground pork or Italian sausages (out of casing)
- 1-2 red chillis
- 2 teaspoons fennel seeds (bruised in mortar and pestle)
- 1-2 cloves of garlic
- Ground black pepper and salt to taste
- 100ml dry white wine (Fox Creek Verdelho)
- 60ml olive oil
- Fresh basil leaves - torn
- 500g fettuccine (fresh if possible but dried egg fettucine is also fine to use)



METHOD

1. Cook Fettucine in boiling salted water until al dente, drain and set aside.
2. Fry the pork in a tablespoon of olive oil, while frying add the fennel seeds, chilli and garlic.
3. Once the meat is browned off add Fox Creek Verdelho and cook until it reduces to half its volume.
4. Add salt and pepper to taste, add basil leaves and stir
5. Turn off heat and stir through another tablespoon of olive oil.
6. Stir sauce through the pasta and dress with a bit more olive oil if required so all the pasta is coated.



WINE MATCH: FOX CREEK SHIRAZ

Satsuma plums and black cherries lead into the creme caramel mid palate which is complemented by lashings of buttered toast and dark chocolate. The rich juicy tannins fill the back palate, with some youthful grittiness providing a tactile experience that makes the wine a great foil when consumed with food.



FOX CREEK
FROM THE SOILS OF MCLAREN VALE™